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# Specifications for SHELVES and FLOOR RACKS for the SCHOOL LUNCH STOREROOM

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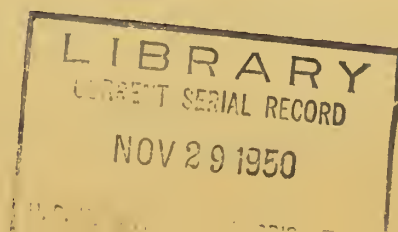
U. S. DEPARTMENT OF AGRICULTURE  
PRODUCTION AND MARKETING ADMINISTRATION

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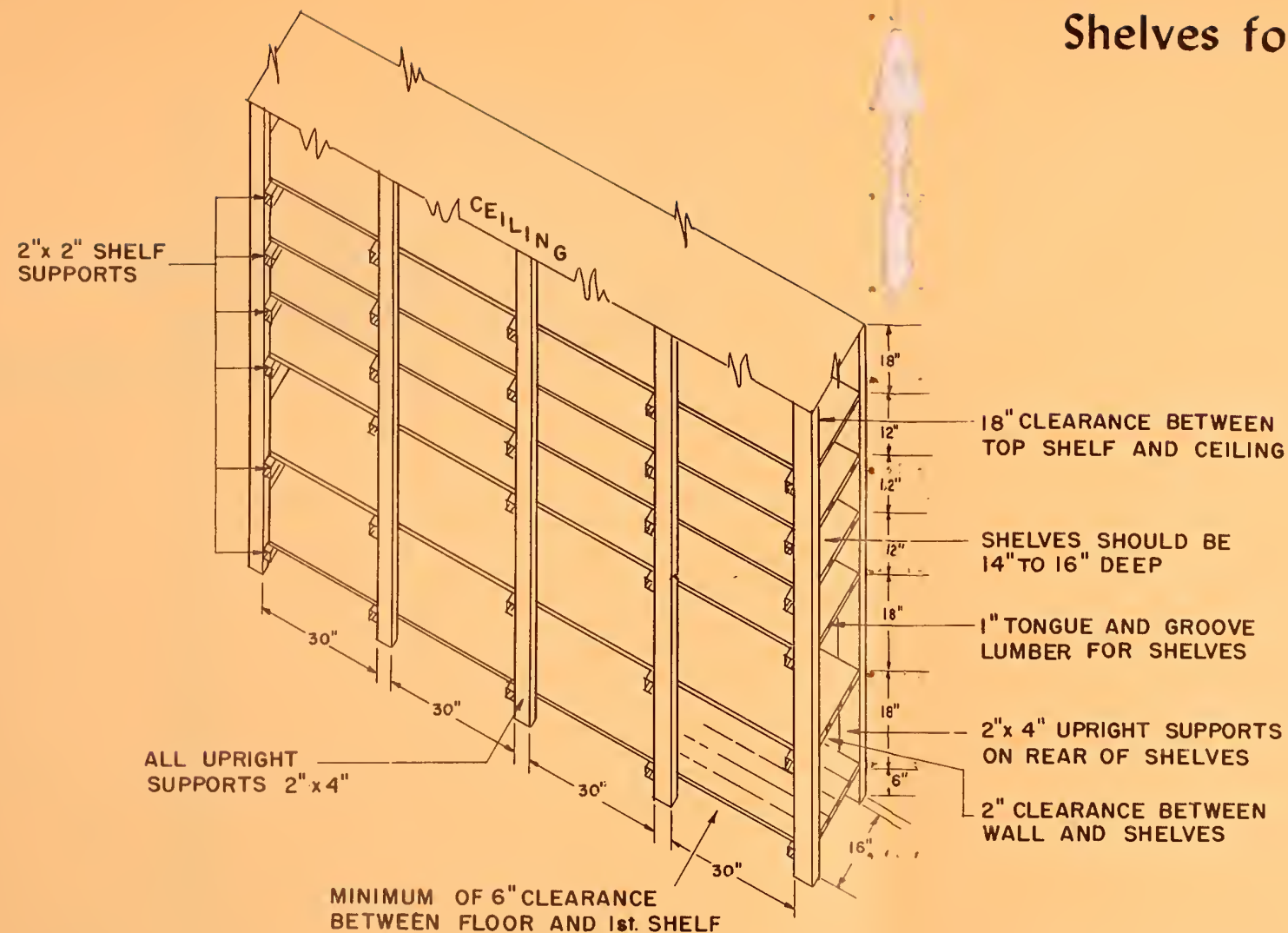


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# Shelves for the School Lunch Storeroom



Sturdy shelves are essential in every school lunch storeroom. In constructing them a 2-inch air space should be left between the shelves and the walls as shown above to permit the air to circulate freely behind and around the food stacked on them. The shelf frame, however, should be fastened to the wall for strength. The width and height of the shelves vary with the dimensions of the containers to be stored. Shelves 14 to 16 inches wide, spaced 12 inches apart, will adequately take care of No. 10 cans and 2-quart jars. Deeper shelves near the floor are needed for heavy cartons and boxes.

In planning the spacing of shelves, at least 18 inches should be allowed between the top shelf and the ceiling. Ceiling temperatures are generally such that it is inadvisable to store foods on the top shelf.

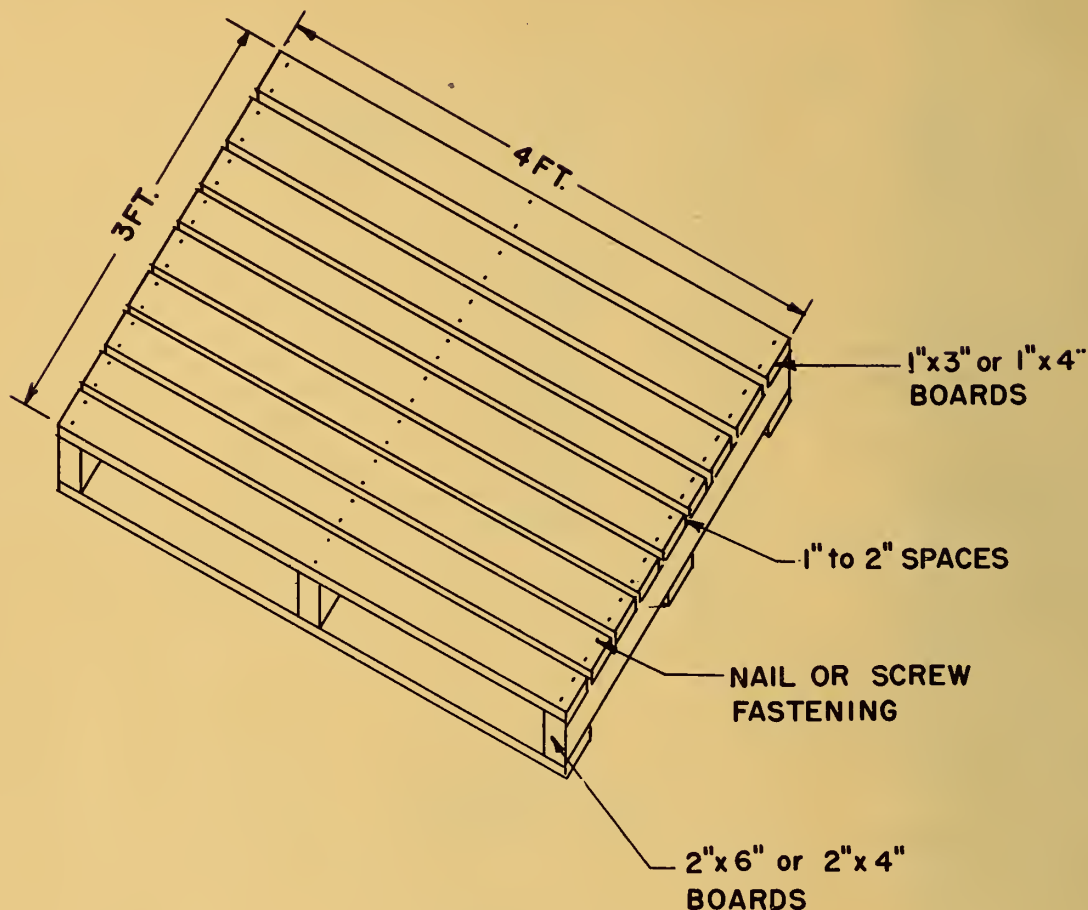
The bottom shelf should be at least 6 inches above the floor to permit sweeping and cleaning under it.

Shelves, made of tongue and groove lumber and supported by a well-constructed frame, as shown, will not sag under a heavy load. Shelving board 12 to 14 inches wide may also be used if well braced and not subjected to too great a load. To permit removal for cleaning, shelving should be limited to 10-foot lengths and should not be nailed to the cross supports.

A double row of shelves down the center of the storeroom is desirable, if the storeroom is large enough to accommodate such shelves. They may be deeper than those built against the wall.

Some schools may prefer to use ready-made metal shelves. These shelves are easily cleaned and are adjustable to different heights.

# Floor Racks for the School Lunch Storeroom



Slatted floor racks are needed in every school lunch storeroom for food supplies not stacked on shelves. The racks protect foods from dampness that may be absorbed from concrete, brick, or tile floors. Furthermore, they permit the air to circulate freely around the foods and help to keep the storeroom neat and orderly. The number of racks needed depends upon the amount and variety of food kept on hand. It is more convenient to have several small racks than one large one. A 3- by 4-foot rack, as shown above, is small enough to be easily moved for cleaning, yet large enough to hold eight 100-pound sacks of potatoes or comparable amounts of other foods.

To construct such a rack, lay 1- by 3-inch or 1- by 4-inch boards from 1 to 2 inches apart on sturdy 2- by 6-inch or 2- by 4-inch boards spaced 2 feet apart and screw or nail them into position. The use of three boards across the bottom of the rack, as shown, will give additional strength. If a less sturdy rack is adequate, the reinforcements may be omitted to facilitate sweeping and cleaning under the rack.